

# Operating instructions

## Coffee machine



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.



# Packaging material / Disposal of old machine

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## Packaging material

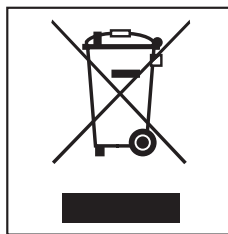
The packaging material used protects the machine during transportation.

Please retain the original box and polystyrene pieces so that you can pack the machine securely, should you need to transport it in the future.

The original packaging should also be kept in case the machine ever needs to be returned to Miele for servicing.

## Disposal of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.




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## Warning and Safety instructions

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This coffee machine complies with current safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important notes on setting it up, as well as on its safety, operation and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep the instructions in a safe place and pass them on to any future owner.



### Correct application


- ▶ This coffee machine is intended for use in domestic households and similar working and residential environments.  
Examples of a working or residential environment include
  - shops, offices and other working environments,
  - small businesses, showrooms etc.,
  - where the coffee machine is being used by customers in hotels, motels, bed and breakfast and other similar establishments.
- ▶ This coffee machine is not intended for outdoor use.
- ▶ It must only be used as a domestic appliance to make espresso, cappuccino, latte macchiato etc. Any other use is not permitted.
- ▶ This coffee machine can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.



## Warning and Safety instructions

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### Safety with children

 Caution! Danger of burning and scalding on the dispensing spouts.

Children's skin is far more sensitive to high temperatures than that of adults.

Ensure children do not touch hot surfaces of the coffee machine or place parts of their body under the dispensing spouts.

- ▶ Install the coffee machine where it is out of the reach of children.
- ▶ Children under eight years of age must be kept away from the machine and the mains connection cable and plug/socket.
- ▶ Children 8 years and older may only use the coffee machine unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Please supervise children in the vicinity of the coffee machine and do not allow them to play with it.
- ▶ Children must not be allowed to clean the coffee machine unsupervised.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Danger of suffocation.  
Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, they could become entangled in packaging or pull it over their head and suffocate.



### Technical safety

- ▶ A damaged coffee machine is dangerous. Check it for any visible damage before setting it up. Never attempt to use a damaged coffee machine.
- ▶ To avoid the risk of damage to the machine, make sure the connection data (voltage and frequency) on the data plate corresponds to the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this coffee machine can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Reliable and safe operation of the coffee machine can only be guaranteed if it is connected to the mains electrical supply.
- ▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ The coffee machine must not be used in a non-stationary location (e.g. on a ship).
- ▶ Unplug the machine from the power supply immediately if you notice any damage or smell scorching, for example.
- ▶ Ensure that the mains connection cable cannot be pinched or damaged by any sharp edges.
- ▶ The mains connection cable should not hang down. Someone could trip over it with the risk of injury and damage the machine.
- ▶ Only use the coffee machine in rooms where the ambient temperature is between +16 °C and +38 °C.



## Warning and Safety instructions

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- ▶ Danger of overheating. Ensure that there is sufficient ventilation around the coffee machine. Do not cover it with tea towels etc. whilst it is in use.
- ▶ If the coffee machine is positioned behind a kitchen furniture door, it may only be used with the furniture door open. This will prevent the formation of heat and humidity and subsequent damage to the machine and/or furniture unit. Do not close the furniture door while the coffee machine is in use. Ensure the coffee machine has cooled down completely before closing the furniture door.
- ▶ Protect the coffee machine from water and water spray. Do not immerse the machine in water.
- ▶ Repairs and other work by unqualified persons to the machine and the connection cable could be dangerous. The manufacturer cannot be held liable for unauthorised work. Repairs may only be carried out by a Miele authorised service technician.
- ▶ While the machine is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Faulty components must only be replaced by genuine Miele Original spare parts. The manufacturer can only guarantee the safety of the machine when Miele replacement parts are used.
- ▶ The coffee machine must be disconnected from the electricity supply during repair work.
- ▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- ▶ Disconnect the coffee machine from the power supply if it is not going to be used for a while.



## Warning and Safety instructions

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- ▶ Only use genuine original Miele accessories with this machine. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.



## Warning and Safety instructions

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### Correct use

 The spouts present a danger of burning or scalding.  
The liquids and steam dispensed are very hot.

► Please note:

- Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.
- Do not touch hot components.
- Hot liquid or steam could spatter from the spouts. Ensure that the central spout is clean and fitted correctly.
- Water in the drip tray can also be very hot. Take care when emptying it.

► Please note the following regarding water:

- Only use cold, fresh tap water to fill the water container. Hot or warm water or other liquids could damage the coffee machine.
- Change the water every day to prevent a build-up of bacteria.
- Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
- Do not use water from a reverse osmosis unit in this machine. This would damage it.

► Only fill the bean container with roasted espresso/coffee beans. Do not fill the bean container with coffee beans which have been treated with additives or with ground coffee.  
Do not fill the bean container with any type of liquid.

► Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain a certain amount of residual moisture. These can damage the coffee machine grinder as soon as grinding begins.



## Warning and Safety instructions

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- ▶ Do not use coffee beans which have been treated with caramel, sugar or other substances including sugary liquids. Sugar will damage the coffee machine.
- ▶ Only add ground coffee or the Miele cleaning tablets for degreasing the brew unit to the ground coffee chute.
- ▶ Do not use any caramelised ready ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee machine. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.
- ▶ Only use milk without additives. Additives in milk usually contain sugar and this will stick to the milk pipework.
- ▶ Do not place any alcohol mixtures which are alight underneath the central spout. The flames could ignite plastic components and cause them to melt.
- ▶ Do not use naked flames, e.g. a candle on or near the coffee machine. The coffee machine could catch fire with the risk of the fire spreading.
- ▶ The machine must not be used for cleaning objects.



## Warning and Safety instructions

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### Cleaning and care

- ▶ Disconnect the coffee machine from the power supply before cleaning.
- ▶ Clean the coffee machine and the milk flask (supplied as standard, depending on model) daily, particularly before using for the first time (see "Cleaning and care").
- ▶ All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning.
- ▶ Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.
- ▶ Descale the coffee machine regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agent or the use of descaling agent which is not of the appropriate concentration.
- ▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.
- ▶ Used coffee grounds should be disposed of with the organic rubbish or on the compost heap. Do not empty them down the sink, as they could block it.

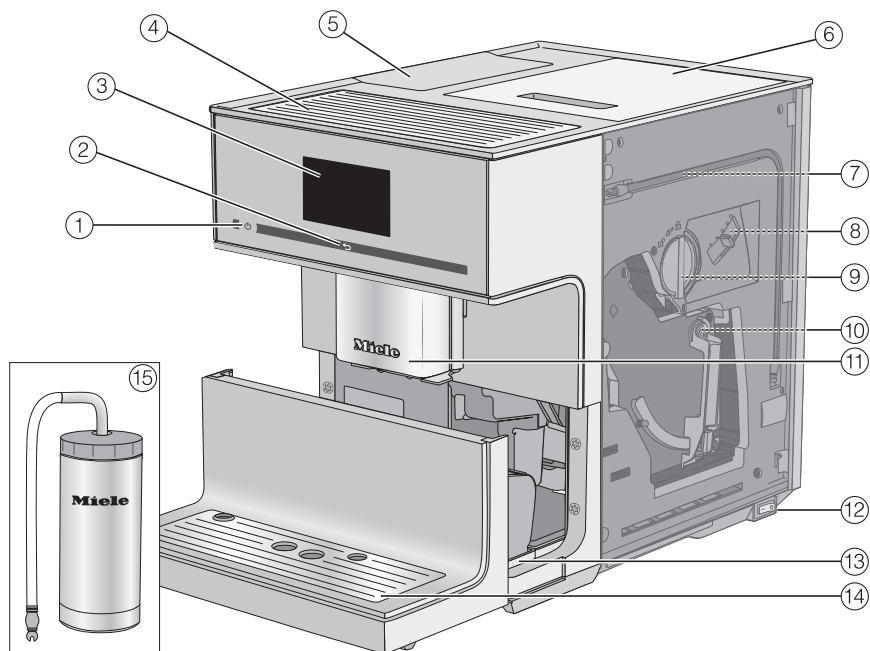


### **For machines with stainless steel surfaces:**

- ▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on stainless steel surfaces. These damage the surface, causing it to lose its dirt repellent protective coating.
- ▶ The finish on stainless steel surfaces is susceptible to scratching. Even magnets can cause scratching.



# Guide to the machine



- ① On/Off sensor ①
- ② "Back" ↶ sensor
- ③ Touch display
- ④ Cup heating
- ⑤ Water container
- ⑥ Coffee bean container
- ⑦ Park position for milk pipework
- ⑧ Grinder setting
- ⑨ Ground coffee drawer with integrated coffee scoop
- ⑩ Brew unit
- ⑪ Height-adjustable central spout with lighting and integrated hot water spout
- ⑫ Master switch
- ⑬ Drip tray with lid and waste container
- ⑭ Lower panel with drip tray cover
- ⑮ Stainless steel milk flask



These products and other useful accessories can be ordered via the internet, from Miele (see back cover for contact details) or from your Miele dealer.



### Accessories supplied

- **Stainless steel milk flask MB-CM\***  
for keeping milk cool for longer  
(capacity 0.5 l)
- **Descaling tablets**  
for descaling the water pipework  
(Starter set)
- **Cleaning tablets**  
for degreasing the brew unit  
(Starter set)
- **Test strips**  
for determining the water hardness  
level
- **Cleaning brush**  
for cleaning the milk pipework

### Optional accessories

Miele accessories and cleaning and conditioning products are available for your coffee machine.

- **Microfibre cloth**  
for removing finger marks and light soiling
- **Descaling tablets**  
for descaling the water pipework
- **Cleaning agent for milk pipework**  
for cleaning the milk system
- **Cleaning tablets**  
for degreasing the brew unit



# Operation

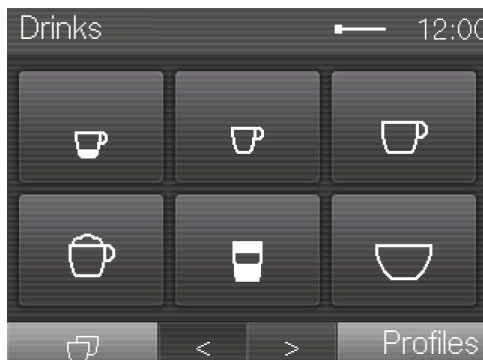
## Touch display

The display can be scratched by pointed or sharp objects, e.g. pens. Only touch the touch display with your finger tips.

Touching the display with your finger creates a tiny charge which releases an electrical impulse. This impulse is recognised by the touch display. The touch display does not react if you touch it with an object.

It is possible for the Touch display to not react to finger contact if your fingers are cold.

The display is split into three sections.



The top row shows you where you are in a menu. The time of day is shown on the right hand side.

The middle row shows the current menu and options. The most popular drinks are depicted with symbols in the Drinks menu. See "Symbols in the display" for an explanation of the symbols.

You can scroll to the right or left using the < and > arrows at the bottom. Context-dependent functions or menus can be found to the left and right of the arrow sensors.

## Operation

You can only select options which are highlighted in light grey.

Each time you touch a possible option the relevant field lights up partially or completely **orange**.

### Selecting or opening a menu

- Touch the field you want with your finger.

### Scrolling

You can scroll left or right using the < and > arrow sensors.

- Touch the arrow sensor for the direction you want to go.

### Exiting a menu ("Back" ↶ sensor)

- Touch the ↶ sensor to return to the previous screen.

All entries made before this which have not been confirmed by touching OK will not be saved.



## Entering numbers

Use the numerical keypad to enter numbers, e.g. if you want to set a timer duration. The numerical keypad will appear automatically in the relevant menus.



- Touch the numbers you want.

When you enter a valid number, the OK field will light up green.

- Touch OK.

You can delete one character at a time using the arrow sensor.

## Entering letters

Profile names or the names for your own drinks are entered using a keyboard.

It is best to select short names (max. 8 characters).

Further letters or symbols can be accessed using the < and > arrow sensors. Numbers can be found by touching the 123 sensor.



- Select the letters or characters you want.

- Touch Save.









# Operation







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## Symbols in the display

The following symbols can appear in addition to the text and the drinks symbols:

Symbol	Explanation
	Settings, e.g. the brightness of the display or the volume of the buzzer and keypad tones, are selected via a bar chart.
	This indicates information and instructions about operating the coffee machine. Confirm the messages with OK.
	The system lock is activated (see "Settings – Locking the coffee machine (System lock 
	This symbol appears during the Clean the milk pipework maintenance programme. (This symbol is also found on the water container: fill up to this mark with water).
	This appears while "Descale appliance" is taking place. (This symbol can also be found on the water container: fill up to this mark).

## Drinks menu symbols

	Ristretto
	Espresso
	Coffee
	Cappuccino
	Latte macchiato
	Caffè Latte



## Before using for the first time

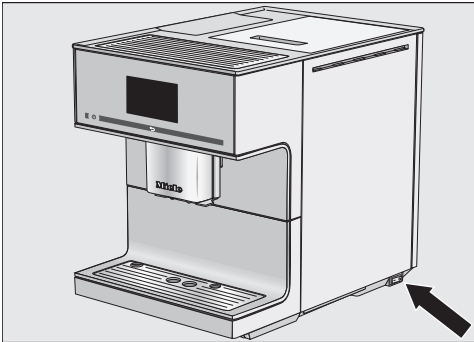
- Set up the coffee machine and remove any protective film and stickers (see "Installation").

Clean the machine thoroughly before filling it with water and coffee beans (see "Cleaning and care").

- Insert the plug of the coffee machine into the socket (see "Electrical connection").

## Switching on for the first time

Switch the master switch on the right hand side of the machine to the "I" position.



When you switch the machine on for the first time the following message will appear in the display: "Miele - Willkommen".

When you switch the coffee machine on for the first time, you will be prompted to set the following:

- Language and country
- Date
- Time of day
- Clock display

- Touch the On/Off sensor ①.

## Set the language

- Select the language and touch OK.
- Select the country and touch OK.

The setting is now saved.

## Set the date

- Enter the current date and touch OK.

The setting is now saved.

## Set the time

- Enter the current time of day and touch OK.

The setting is now saved.

## Clock display

You can choose from the following options:

- On: the time and date are always visible in the display when the machine is switched off.
  - Off: the display is dark when the machine is switched off.
  - Night dimming: the date and the time are only displayed between the hours of 5:00 and 23:00.
- Select the time of day display and touch OK.

The coffee machine will use more energy depending on the option you choose for the display. Information about this will appear in the display.

The coffee machine is now successfully set up for use.

- Fill the water container with fresh, cold tap water.



# Using for the first time

After setting the machine up you can make your first drinks. Coffee beans can be ground up to five times, as the coffee machine checks whether there is sufficient ground coffee to make an aromatic cup of coffee, and will grind more beans as necessary.

## Water hardness

The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the coffee machine will need to be descaled.

The coffee machine measures the amount of water used and steam made. Depending on the level of water hardness set, more or fewer drinks can be dispensed before the machine needs to be descaled.

Programme the coffee machine to the water hardness level of your area so that it functions correctly and does not get damaged. A prompt to descale the machine will then appear in the display at the correct time.

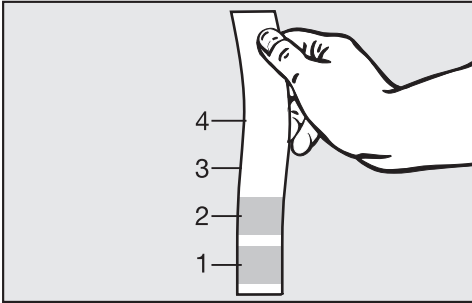
The machine has four programmable levels:

Water hardness	Local water hardness level	Setting (water hardness level)
0 - 8.4 °dH (0 -1.5 mmol/l)	Soft	Soft 1
8.4 - 14 °dH (1.5 - 2.5 mmol/l)	Medium	Medium 2
14 - 21 °dH (2.5 - 3.7 mmol/l)	Hard	Hard 3
> 21 °dH (> 3.7 mmol/l)	Hard	Very hard 4



### Measuring the water hardness level



You can determine the water hardness yourself using the enclosed test strip. Alternatively, your local water authority will be able to tell you the hardness of water in your area.



- Dip the test strip in your drinking water for approximately one second, then shake off any excess water. The result will be evident after about a minute.

### Setting the water hardness level

Start in the Drinks menu.

- Touch .
- Select Settings .
- Select Water hardness with the > arrow sensor.
- Select the hardness level you want and then touch OK.

The setting is now saved.



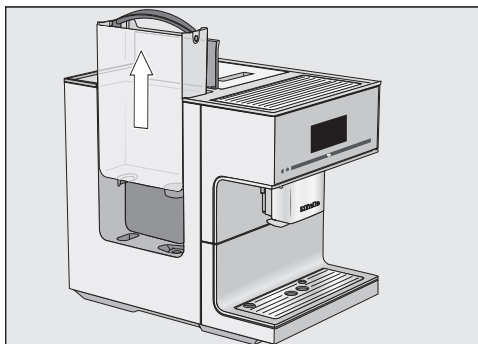
## Filling the water container

⚠ Change the water **every day** to prevent a build-up of bacteria.

Only use cold, fresh tap water to fill the water container.

Hot or warm water or other liquids can damage the coffee machine.

**Do not** use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



- Open the lid on the left hand side of the coffee machine.
- Pull the water container up by the handle to remove it.
- Fill the water container with fresh, cold tap water up to the "Max." marker.
- Replace the water container in the coffee machine and close the lid.

If the water container is a little high or at a slant, check whether the surface that the water container sits on is dirty. If the water container is not sitting correctly, the drain valve will not be sealed.  
Clean the surface if necessary.



## Filling the coffee bean container

Fill the coffee bean container with roasted coffee or espresso beans if you want to use freshly ground coffee beans for each cup of espresso or coffee.

Alternatively, you can make coffee or espresso with ready ground coffee (see "Making coffee or espresso using ready ground coffee").

**Warning.** Risk of damage to the grinder.

Only put roasted coffee or espresso beans in the container. Anything else, including ground coffee, will damage the grinder.

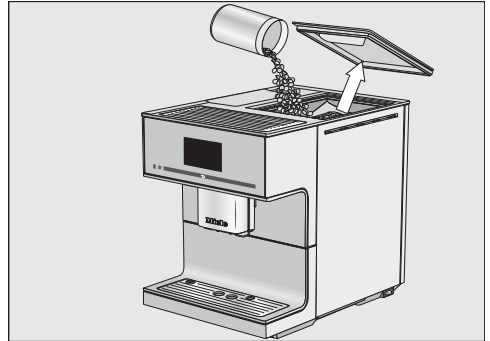
Do not fill the bean container with any type of liquid.

**Warning.** Sugar will damage the coffee machine.

Do not use coffee beans that have been treated with sugar, caramel or other substances and do not put liquids containing sugar in the coffee bean container.

Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

**Tip:** You can use a nut or seed grinder to grind green coffee beans. These types of grinder generally have a rotating stainless steel blade. You can then add the ground green coffee **one portion at a time** to the ground coffee chute and make the desired coffee drink (see "Making espresso and coffee using ready ground coffee").



- Take the lid off the coffee bean container.
- Fill the container with roasted coffee beans.
- Replace the lid.

**Tip:** Only add enough beans to last for a few days as contact with air causes coffee beans to lose their aroma.



# Switching on and off

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## Switching on

Switch the master switch on the right hand side of the machine to the "I" position.

- Touch the On/Off sensor ①.

The machine will begin rinsing after the heating-up phase. Hot water will come out of the central spout.

You can now make drinks.

If the coffee machine still has an operating temperature higher than 60 °C, then rinsing will not take place.

## Switching off

- Touch the On/Off sensor ①.

If coffee has been dispensed, the coffee machine will rinse the coffee pipework automatically before switching off.

## Switching off for longer periods of time

If the coffee machine is not going to be used for a longer period of time, e.g. if you are going on holiday:

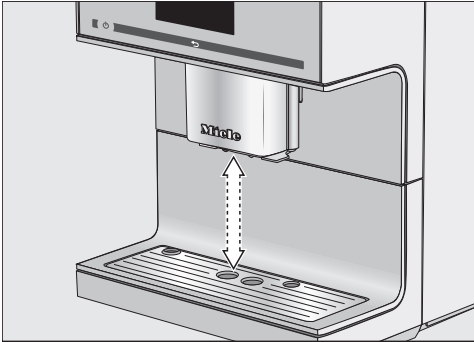
- Empty the drip tray, the waste container and the water container.
- Clean all parts thoroughly, including the brew unit.
- Switch the machine off with the master switch and at the wall socket.

The time of day set will be saved for a maximum of ten days and after that must be reset. Timer settings, profiles and other settings will be kept.



The central spout **cannot** be manually adjusted.

Before making the drink, the central spout moves to the optimum height for the cups or glasses used.




You can switch off spout adjustment. The central spout will then remain in the upper position while the drinks are being made. When a maintenance programme is being carried out the central spout will move to the height of the cleaning containers or into a maintenance position.

When the coffee machine is switched off the components of the central spout can be dismantled and cleaned at any time. The central spout will be in the middle position when switched off.

**Tip:** To move the central spout into the maintenance position, touch ↩ for three seconds.

### Switching the spout adjustment on and off

Start in the Drinks menu.

- Touch ↩.
- Touch Settings .
- Select Spout adjustment with the > arrow sensor.
- Select the required option to switch spout adjustment on or off.
- Touch OK.

The setting is now saved.



# Cup heating

Cups should always be pre-heated to allow the flavour of the coffee to develop and be retained. The smaller the volume of the coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup.

You can pre-heat cups or glasses on the cup heating surface on the top of the coffee machine.

The cup heating function must first be switched on.

The cup heating surface will be heated continually until the coffee machine is turned off.

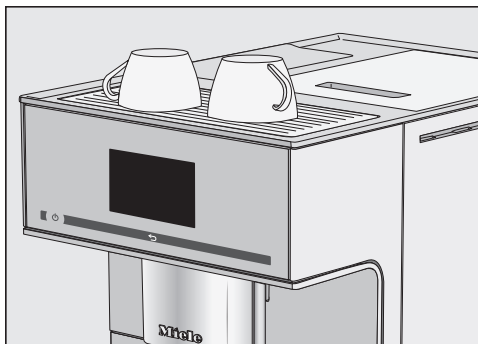
## To switch cup heating on or off

Start in the Drinks menu.

- Touch ↩.
- Select Settings.
- Select Cup heating with the > arrow sensor.
- Select the required setting to switch cup heating on or off.
- Touch OK.

The setting is now saved.

## Pre-heating cups



- Arrange the cups or glasses on the cup heating surface on the top of the coffee machine.



The following drinks can be made:

- **Ristretto** ☐. This is a concentrated, strong espresso. It is made with the same quantity of ground coffee as for an espresso, but with very little water.
- **Espresso** ☐. This is a strong, aromatic coffee with a thick hazelnut brown coloured layer of froth - known as the crema - on top.  
When making espresso, use espresso roast coffee beans.
- **Coffee** ☐. This differs from espresso by the increased amount of water and the roast of the beans.  
Use coffee beans of the correct roast to make coffee.
- **Long coffee** ☐ is a coffee with considerably more water.
- **Long black**. This is made with hot water and two shots of espresso.
- **Caffè Americano**. This consists of equal proportions of espresso and hot water. The espresso is made first, then the hot water is dispensed.

⚠ The spouts present a danger of burning or scalding.  
The liquids and steam dispensed are very hot.

Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

## Making a coffee

Further drinks can be displayed and selected using the > arrow sensor.

Start in the Drinks menu.



■ Place a cup under the central spout.

■ Touch the symbol or name of the coffee you want to make.

Dispensing will start.

To ensure that any coffee residues from the factory testing process are removed from the brewing system, please throw away the first two cups of coffee when using the coffee machine for the first time.



# Making coffee

## Cancelling preparation

- Touch Stop or Cancel.

## DoubleShot

Select the DoubleShot function if you would like a particularly strong and aromatic coffee. With this function more beans are ground and brewed half way through the brewing process. Because the brewing duration is shorter fewer unwanted aromas and bitter agents are released.

DoubleShot shows in the display whilst the drink is being made. This function can be selected with all coffee drinks except for "Ristretto" and "Long black".

## Making a DoubleShot coffee

Start in the Drinks menu.

- Place a cup under the central spout.
- Select the type of coffee you want.

The process will start and the following will appear at the bottom of the display:



- Touch DoubleShot.


Two portions of coffee beans will then be ground and brewed.

## Two portions

You can also dispense two portions of a drink at once into one cup or into two cups at the same time.

To fill two cups at the same time:



- Place a cup under each of the coffee dispensers in the central spout.
- Touch .
- Select a drink.

Two portions of the drink will be dispensed.



## Dispensing several cups of coffee one after the other - Coffee pot

You can make several cups of coffee one after the other automatically with the Coffee pot function (max. 1 litre), for instance to fill up a coffee pot. Up to eight cups can be made in this way.

Start in the Drinks menu.

- Place a sufficiently large container under the central spout.
- Select Coffee pot with the > arrow sensor.
- Select the number of cups you want (3 to 8).
- Follow the instructions in the display.

The coffee for each cup is individually ground, brewed and dispensed. Each stage of the process is shown in the display.

### You can interrupt preparation at any time:

- Touch Cancel.

You can use the Coffee pot function twice in a row. After this the coffee machine will need a longer cooling down time of an hour in order to avoid it being damaged.

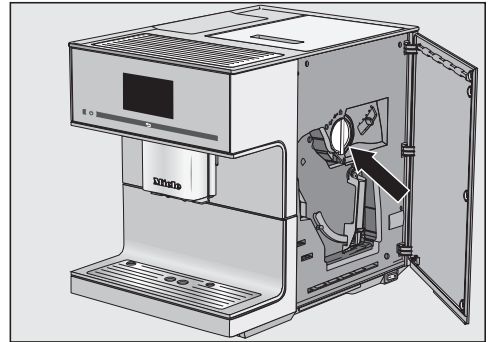
## Making coffee with ground coffee

To make coffee using ready ground coffee, add a portion of ground coffee to the ground coffee chute. This gives you the option of making a cup of decaffeinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

To do this, fill the ground coffee drawer with ground coffee. The coffee machine will use all the ground coffee which has been added to the drawer to make the next coffee.

Only **one** portion of coffee or espresso can be made at a time.

### Adding ground coffee

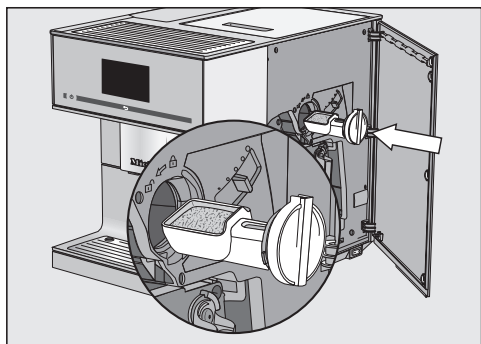


The coffee scoop is integrated into the ground coffee drawer.

- Open the machine.
- Turn the handle (see arrow) to the left to remove the ground coffee drawer.



# Making coffee



- Fill the coffee scoop with ground coffee. Push the ground coffee drawer horizontally into the ground coffee chute.

Place a maximum of **two** level scoops of coffee in the ground coffee chute.

- Turn the handle to the right to fill the brew unit with the ground coffee and to close the ground coffee chute.
- Close the machine.

Use ground coffee? **will** appear in the display.

## Making coffee with ground coffee

If you want to make a drink with ground coffee:

- Touch Yes.

You can now select which type of drink you would like to make with ground coffee.

- Place a cup under the central spout.
- Select a drink.

This will now be dispensed.

If you **do not** want to use ground coffee to make the drink:

- Touch No.

The ground coffee will be directed into the waste container.




## Making coffee with milk

The following drinks with milk can be made:

- **Cappuccino** ☞ consisting of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** ☞ consisting of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** ☞. This consists of coffee and hot milk.
- **Cappuccino italiano**. This has the same proportion of milk froth and espresso as a cappuccino, but the espresso is added first and then the milk froth.
- **Espresso macchiato**. This is an espresso with a small amount of milk froth on top.
- **Flat white**. This is an espresso with milk froth.
- **Café au lait**. This is an espresso with slightly hotter milk.

**Hot milk** or **milk froth** can also be made.

 **Caution.** Danger of burning and scalding from the central spout. Liquids and steam dispensed from the spouts will be very hot.

Do not use milk with additives. Most additives contain sugar which will stick to the milk pipework and damage the machine.

As soon as you select a drink containing milk the machine will start to heat up. The milk will be drawn up into the central spout where it is heated by steam and also frothed for drinks requiring milk froth.

If you have not made any milk drinks for a while, rinse the milk system through before making the first drink. This will flush out any bacteria.



# Making coffee with milk

## Milk flask

The stainless steel flask keeps milk cool for longer. Good milk froth can only be made with cold milk ( $< 10\text{ }^{\circ}\text{C}$ ).




- Connect the stainless steel suction tube to the inside of the lid. Make sure that the slanted end is pointing downwards as shown.
- Fill the milk flask with milk up to max. 2 cm below the rim. Close the milk flask with the lid.
- Connect the stainless steel angled end of the milk pipework to the top of the lid until it clicks into place.



- Place the milk flask beside the coffee machine. Connect the other end of the milk tube to the central spout.

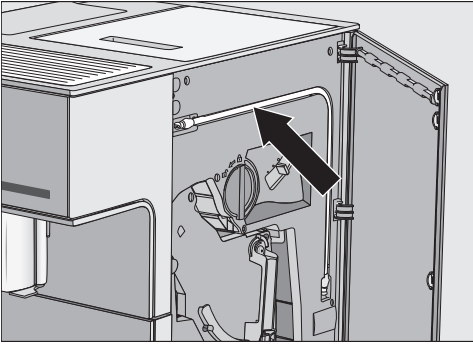
If the central spout is in the uppermost position it will be difficult to connect the milk pipework.

To bring the central spout into the maintenance position:

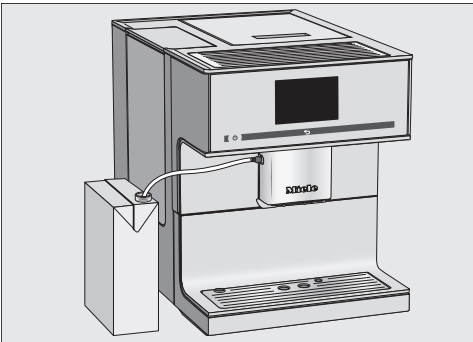
- Touch  for three seconds.
- Touch **OK** to leave the maintenance position.



### You can use bottled milk or cartons.



The milk tube for cartons and other suitable containers is located behind the machine front.



- Connect the milk tube to the aperture in the central spout.
- Place a container with sufficient milk beside the coffee machine.
- Place the end of the milk tube in the container making sure that it is sufficiently immersed in the milk.

### Making drinks with milk

The milk pipework must be connected to the central spout and submerged in sufficient cold milk.

Start in the **Drinks** menu.

- Place a suitable container underneath the central spout.


- Select a drink.

Dispensing will start.



# Making tea

---

 Danger of burning and scalding on the hot water spout.

Keep well away from the area underneath the hot water spout when hot liquids and steam are being dispensed.

Do not touch hot components.

This machine is not intended for commercial or scientific purposes. Temperatures given are approximate and can vary according to ambient conditions.

used can be adjusted depending on the type of tea and the size of the cup (see "Portion size").

**Tip:** Store the tea in a cool, dark place in tightly sealed containers. It is best to buy smaller amounts to prevent loss of aroma.

To make tea you can select from the following options:

- **Green tea** approx. 80 °C
- **Herbal tea** approx. 90 °C
- **Fruit tea** approx. 90 °C
- **Black tea** approx. 90 °C

The type of tea determines the preset temperature.

The respective dispensing temperatures are recommended by Miele for making black tea, green tea, herbal or fruit tea.

The taste of the tea will be affected by the type of water used. Water should be as soft as possible to allow the aroma to develop.

Whether you use loose tea leaves, blended tea or tea bags depends on your own personal preferences.

The amount of tea and the brewing time will vary depending on the type of tea. Always follow the recommendations of the manufacturer on the packaging or of the retailer. The amount of hot water



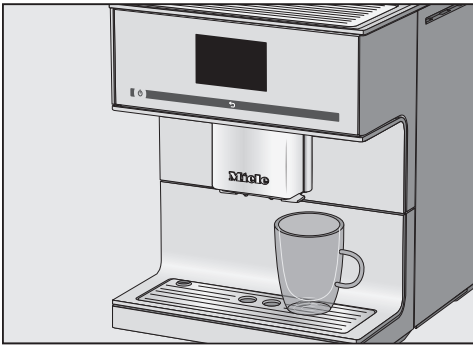
## Making tea

The hot water spout is located to the right of the central spout.

Use the arrow sensor > to display and select the types of tea. Different types of tea can be found in the drinks menu under Hot water.

Start in the Drinks menu.

- Pour loose tea into a tea filter or similar or take a tea bag from the packet.
- Place the tea filter or the tea bag in the tea cup.



- Place the cup under the hot water spout.
  - Select the type of tea you want from the display.
- Hot water will be dispensed into the cup.
- Remove the tea filter or tea bag when the desired brewing time has elapsed.

## Tea pot: making several cups of tea, one after the other

You can make several cups of tea one after the other automatically with the Tea pot function (max. 1 litre), for instance to fill up a tea pot. Up to eight cups can be made in this way.

Start in the Drinks menu.

- Place the tea or tea bag in the tea pot.
- Place a suitably sized tea pot under the hot water spout.
- Select Tea pot with the > arrow sensor.
- Select the type of tea you want.
- Select the number of cups you want (3 to 8).
- Follow the instructions in the display.

The tea pot will be filled. You can follow the progress in the display.

### You can interrupt preparation at any time:

- Touch Cancel.

You can use the Tea pot function twice in a row. After this the coffee machine will need a longer cooling down time of an hour in order to avoid it being damaged.



## Dispensing hot water

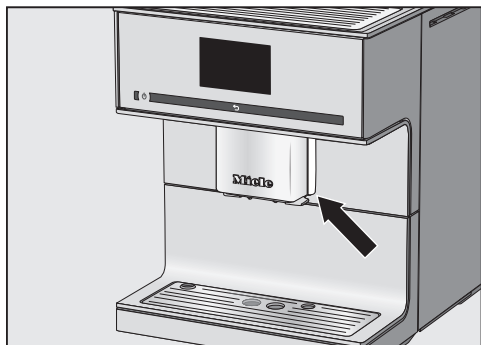
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Danger of burning and scalding on the hot water spout. The water dispensed is very hot.

To cancel preparation:

- Touch Stop or Cancel.

Start in the Drinks menu.



- Place a suitable container underneath the hot water spout.
- Select Hot water with the > arrow sensor.

Dispensing will start.



When the beans are ground correctly, the coffee or espresso will flow evenly into the cup with a good crema. The crema should have an even nut-brown colour.

The grinder setting you select will be used for all coffee drinks.

There are various ways to tell whether the coffee grinder is set correctly.

The coffee has been **too coarsely** ground if:

- Espresso or coffee flows into the cup too quickly.
- The crema is very pale and uneven.

Set a finer grinder setting.

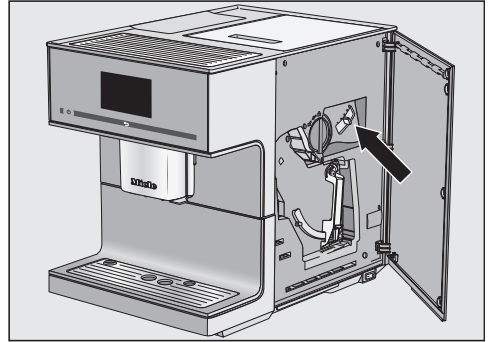
The coffee has been **too finely** ground if:

- Espresso or coffee only trickles into the cup.
- The crema is dark brown.

Set a coarser grinder setting.

To avoid damaging the grinder, please note the following:  
Only adjust the grinder one setting at a time.  
Grind the coffee beans again if you want to adjust the grinder to the next setting.

- Open the machine.



- Push the slide control a maximum of one setting to the left (for finer grinding) or one setting to the right (for coarser grinding).

- Close the machine.

- Make one cup of coffee.

Adjust the grinder setting again.

The altered grinder setting will not be used until after the second coffee has been dispensed.



## Drinks parameters

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You can set the grind amount and the brewing temperature separately for each type of drink. First select the drink and then adjust the parameters.

Start in the Drinks menu.

- Select **Process** with the > arrow sensor.
- Touch **Change drink**.
- Select a drink.

Now you can

- adjust the portion size (see "Portion size")
- or set drink parameters (see "Drink parameters")
- Touch **Drink parameters**.
- Select **Amount of coffee**, **Brew temperature** or **Pre-brewing**.
- Select the setting you want and touch **OK**.

The overview of drink parameters will appear in the display.

- Touch **OK** again, to save your changed settings.

### Amount of coffee

The coffee machine can grind and brew 6-14 g of coffee beans per cup. The greater the quantity, the stronger the coffee.

There are various ways to tell whether the amount of coffee is set correctly.

The amount of coffee is **too low** if:

- Espresso or coffee flows into the cup too quickly.
- The crema is very pale and uneven.
- The espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed.

The amount of coffee is **too high** if:

- Espresso or coffee only trickles into the cup.
- The crema is dark brown.
- The espresso or coffee tastes bitter.

Decrease the amount of coffee so that less ground coffee is brewed.

**Tip:** If the coffee is too strong for you or it tastes bitter, try a different type of bean.



### Brewing temperature

The ideal brewing temperature will depend on

- the type of coffee being used,
- whether an espresso or a coffee is being made, and
- the altitude of the region.

If the coffee machine is located at more than 2000 metres above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

**Tip:** Not all types of coffee can withstand high temperatures. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired.

The coffee machine has five brewing temperatures.

### Pre-brewing the coffee

When the pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This helps release the flavour of the coffee.

You can set pre-brewing for a short or long length of time, or deselect "Pre-brewing" altogether. The machine is supplied with the "Pre-brewing" function switched off.



## Portion size

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You can adjust the amount of water for all coffee drinks, hot water and types of tea to suit the size of your cups.

For coffee drinks that use milk, you can also set the amount of milk or milk froth to be dispensed to suit your personal taste. You can also adjust the portion sizes for hot milk and milk froth separately.

Each type of drink has a maximum portion size that can be programmed. Preparation is stopped once this has been reached. The maximum possible portion size for this type of drink is then saved in the machine.

The changed portion size is always saved in the current profile. The name of the current profile appears in the top left-hand side of the display.

If the water container becomes empty whilst making a drink, the machine will stop programming the portion size. The portion size will **not** be saved.

Start in the **Drinks** menu.

- Place the cup you want under the central spout or hot water spout.
- Select **Process** with the **>** arrow sensor.
- Touch **Change drink**.
- Select the drink and then touch **Portion size**.

If you have selected a drink with milk or tea, portion programming will start immediately. **Portion size** does not need to be opened separately.

The drink will be made and **Save** will appear in the display, as soon as the minimum dispensing amount is reached.

- When the cup is filled to the level you want, touch **Save**.

If you want to change the portion size for coffee drinks made with milk or hot water, the ingredients (components) which make up the drink will be saved one after the other while the drink is being made.

The programmed mix of ingredients and portion sizes will now be dispensed every time that particular drink is selected.



You can reset portion sizes and parameters individually or for all drinks back to their factory default setting.

Start in the Drinks menu.

- Select **Process** with the > arrow sensor.

### Resetting a drink

- Touch **Reset drink**.
- Select a drink.

Reset drink to default settings? will appear in the display.

- Touch **Yes** to confirm.

### Resetting all drinks

- Touch **Reset all drinks**.

Reset all drinks to default settings? will appear in the display.

- Touch **Yes** to confirm.



# Profiles

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In addition to the Miele profile, you can enter up to 8 individual profiles to cater for different tastes and preferences.

The portion quantities and parameters for coffee and milk drinks, hot water and tea can be adjusted in each profile.

The name of the current profile is shown in the top left of the display.

## Opening a profile

Start in the **Drinks** menu.

- Touch **Profiles**.

You can now create a profile.

## Creating a profile

- Touch **Create profile**.

The editor will open in the display.

- Enter the name you want (max. 8 characters) and then touch **Save**.

## Selecting a profile

- Select the profile you want.

The name of the current profile is shown in the top left of the display.

## Processing profiles

When you have created at least one profile you can choose from the following options under **Process**:

- **Change name** if you want to alter the name of a profile.
  - **Delete profile** if you want to delete a profile.
  - **Change profile** to programme the coffee machine so that it changes back to the Miele standard profile automatically after each drink is dispensed or so that it retains the most recently selected profile.
- Select **Process** with the **>** arrow sensor.



## Changing a profile

You can programme the coffee machine so that it changes back to the Miele standard profile automatically after each drink is dispensed or so that it retains the most recently selected profile.

- Touch Change profile.

You now have the following options:

- **Manually:** the selected profile will remain active until you select another profile.
  - **After each use:** the machine will change back to the Miele profile automatically after a drink is dispensed.
  - **When switched on:** each time the machine is switched on it will automatically select the Miele profile regardless of which profile was selected before the machine was last switched off.
- Select the required option and touch OK.

## Changing the name

- Touch Change name.
- Select the profile you want.
- Change the name as you wish and then touch Save.

The changed profile name is saved.

## Deleting a profile

- Touch Delete profile.
- Touch the profile you want and then touch OK.

The profile will be deleted.



## Profiles: creating and processing drinks

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You can save frequently made drinks in a profile with your own individual settings (see "Profiles").

You can also change the names of the drinks and delete any unwanted drinks from the profile. A profile can contain a maximum of ten drinks.

The **Drinks** menu will appear. First open the profile you want:

- Touch Profiles.
- Select the profile you want.

The name of the current profile is shown in the top left of the display.

### Creating a drink

You can create new drinks based on existing drinks.

- Touch Create drink.
- Now select a drink.
- Change the drink parameters and portion size for this drink as you wish (see "Drink parameters: Amount of coffee, brew temperature and pre-brewing" and "Portion size").

Preparation will be begin and you can save the portions of each component as desired.

- Enter a name for the new drink (maximum 8 characters) and touch Save.

The newly created drink will appear in the profile.

### Changing a drink: changing the portion size(s), drinks parameters and names

The desired profile with the newly created drinks will appear in the display.

- Select Process drink with the > arrow sensor.
- Touch Change drink.
- Select a drink.

You can now either change the portion size(s), drinks parameters or the names as described.

### Deleting a drink

The desired profile with drinks will appear in the display.

- Select Process drink with the > arrow sensor.
- Touch Delete drink.
- Select the drink and touch OK.

The entry will be deleted.



Start in the Drinks menu.

- Touch Profiles.
- Select the profile you want.

The name of the profile selected will be shown in the top left of the display.  
Now you can make the drink you want.

- Place a suitable container underneath the central spout.
- Select a drink.

Dispensing will start.



## Expert mode

In Expert mode you can change the amount of coffee and portion size while the drink is being made. The setting will **not** be saved and will only apply for the current drink.

### Switching Expert mode on and off

Start in the **Drinks** menu.

- Touch ↶.
- Select **Settings** and then **Expert mode**.
- To switch Expert mode either on or off, select the option you want.
- Touch **OK**.

If Expert mode was switched on you can now change the amount of coffee and/or the portion size while the drink is being dispensed.

### Expert mode: changing the amount of coffee and portion size

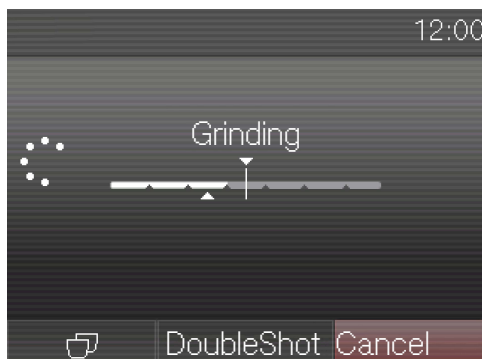
Start in the **Drinks** menu.

The parameters can only be changed at certain times while the drink is being made.

#### Changing the amount of coffee

- Select the type of coffee you want.

Dispensing will start. You can now change the amount of coffee while the beans are being ground.



- Touch the segments and adjust the indicator (small triangle) as you wish.

When you touch the segments **Adjust** will appear.

#### Changing portion size

- Select a drink.

Dispensing will start. You can adjust the portion size while it is being dispensed, e.g. change the amount of hot milk, milk froth and espresso for Latte macchiato.

- Touch the segments and adjust the indicator (small triangle) as you wish.



You can use the "Settings" menu to customise the coffee machine to suit your requirements.

## Opening the Settings menu

Start in the Drinks menu.

- Touch ↩.
- Select Settings 🚩.

You can now check or make alterations to settings.

The settings which are currently selected will be marked in colour.

Touching ↩ takes you back to the previous menu.

## Changing and saving settings

Start in the Settings 🚩 menu.

- Select the option you want to change.
- Select the setting you want and confirm with OK.


The setting is now saved.



# Settings

## Possible setting options

The factory default for each option has a \* next to it.

Option	Available settings
Language 	deutsch, English and other languages Country
Time	Show – Off* / On / Night dimming Clock format – 12 h (am/pm) / 24 h* Set
Date	
Timer	Timer 1 – Set : Switch on at / Switch off after <b>(0:30)*</b> / Switch off at – Days of the week: Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday – Activate : Switch on at (Yes / No*) / Switch off at (Yes / No*) Timer 2 – Set : Switch on at / Switch off at – Days of the week: Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday – Activate : Switch on at (Yes / No*) / Switch off at (Yes / No*)
Expert mode	On / Off*
Eco mode	On* / Off



Option	Available settings
Lighting	Machine switched on – Set the brightness Machine switched off – Brightness / Switch off after
Info	Number of drinks – Total no. of drinks / Total no. of coffee drinks / Total no. of tea drinks: / Ristretto / Espresso / ... No. of drinks until – Descaling / Degrease the brew unit
System lock	On / Off*
Water hardness	Soft Medium Hard* Very hard
Brightness	Set the brightness
Volume	Audible tone Keypad tone
Cup heating	On / Off*
Spout adjustment	On / Off*
Service	Evaporate (Yes / No) Demo mode (On / Off*)
Factory default	Reset Do not reset




# Settings

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## Language

You can select the language (and country variant of that language) for all display text.

**Tip:** If you select the wrong language by mistake, you can find the "Language" option by following the flag symbol .

## Time

You can set the time display, the clock format and the time.

### Display (Clock display)

You can choose from the following options:

- On: the time and date are always visible in the display when the machine is switched off.
- Off: the time and date are not visible in the display when the machine is switched off.
- Night dimming: the time and the date are displayed from 5:00 to 23:00.

The coffee machine will use more energy depending on the option you choose for the display. Information about this will appear in the display.

## Clock format

The options are:

- 24 hour display (24 h)
- 12 hour display (12 h (am/pm))

## Setting the time

You set the hours and minutes.

The time must be entered with four digits.



## Timer

There are two timers with the following functions:

The coffee machine

- switches on at a particular time, e.g. in the morning for breakfast (Switch on at),
- switches off at a particular time (Switch off at),
- switches off after a particular length of time if none of the sensors has been touched or a drink has not been made (Switch off after; Timer 1 only).

You can allocate the timer functions to individual days of the week.

For Switch on at and Switch off at, the timer must be activated and at least one day of the week allocated.

## Selecting a timer

The options are:

- **Timer 1:** Switch on at, Switch off at, Switch off after
- **Timer 2:** Switch on at, Switch off at

## Switch on at

The coffee machine will **not** switch on at the required time if you have activated the system lock.  
The timer settings are deactivated.

If the coffee machine has switched itself on **three times** using the Switch on at timer function and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example, whilst you are away on holiday.

The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

## Switch off at

In the event of a longer absence the programmed times will remain in memory and will be reactivated after manually switching the machine on again (see "Switch on at").



# Settings

---

## Switch off after

The Switch off after timer function is only available in Timer 1.

If none of the sensors have been touched or a drink has not been made, the coffee machine will switch itself off after 30 minutes to save energy.

You can change this to another time of between 15 minutes and 9 hours.

## Allocating days of the week

Select the day of the week you want. The selected day of the week will be marked with a ☒.

When all days of the week required are marked,

■ Touch OK.

## Activating and deactivating the timer

If you have selected On or Night dimming for the time display:

when Switch on at is activated for the timer, the ⌚ symbol and the desired switching on time will appear in the display 23:59 hours before.

If the system lock is activated, the Switch on at option for the timer cannot be selected.

Select the required timer function. The timer function selected will be marked by a ☒.

■ Touch OK.

## Expert mode

See "Expert mode" for more information about Expert mode.

## Lighting

You have the following options:

- The machine is switched on: set the brightness.
- The machine is switched off: set the brightness and set the time the lighting should switch off.

## Set the brightness

First select:

- Machine switched on
- Machine switched off

## Setting the time the lighting switches off (Switch off after)

You can adjust the length of time that the coffee machine remains lit up after switching off.

When the coffee machine is switched on it remains lit up for 7 minutes after the last action. This time cannot be adjusted.



## Info (display information)

In the Info option, the number of portions made for each drink can be displayed.

You can also see how many portions can be dispensed before the machine needs to be descaled (if Manual descaling has been selected) or before the brew unit needs to be degreased (No. of drinks until).

To return to the previous display,

- touch .



## Locking the coffee machine (System lock )


You can lock the coffee machine to prevent it being used without your knowledge, by children, for example.

### Activating and deactivating the system lock

The timer settings for Switch on at are deactivated if you have activated the system lock. The coffee machine will **not** switch on at the pre-set time.

### Overriding the system lock

If you touch the On/Off  sensor,  will appear.

- Touch  as long as a relevant instruction appears in the display.

As soon as you switch the coffee machine off, the system lock will be activated again and the coffee machine is locked.

## Water hardness

Please see "Using for the first time" for information about water hardness.

## Display brightness

You can set the display brightness using the bar chart.

## Volume

You can set the volume of the buzzer and keypad tones using the bar chart.

## Cup heating

See "Cup heating" for more information.

## Spout adjustment

Please see "Spout adjustment (CupSensor)" for details of this feature.



# Settings

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## Service

### Evaporating the coffee machine

The coffee machine should be evaporated before it is stored for a long period of time or transported any distance (see "Transporting the machine")

### Demo mode

Do not activate this setting for domestic use!

The coffee machine can be demonstrated in the showroom using Demo mode. In this mode the machine lights up but drinks cannot be made or actions taken.

## Factory default setting

You can reset the coffee machine to its factory default settings.

The number of drinks and the machine status (No. of drinks until the machine must be descaled, ... Degrease the brew unit) cannot be reset.

Please refer to the "Possible setting options" chart for the factory settings.

The following settings will **not** be reset:

- Language
- Date and time





Clean the coffee machine regularly to avoid a build-up of bacteria.

## Quick guide

Recommended frequency	What do I have to clean / maintain?
<b>Every day</b> (at the end of the day)	Water container
	Waste container
	Drip tray and grille
	Stainless steel milk flask
	Cup sensor
<b>Once a week</b> (more often if heavily soiled)	Central spout
	Brew unit
	Area underneath the brew unit
	Housing (especially straight after descaling)
<b>Once a month</b>	Coffee bean container
	Ground coffee chute and Ground coffee drawer
<b>When prompted</b>	Milk pipework
	Brew unit (degrease with the cleaning tablets)
	Descale the machine



## Cleaning and care

### Cleaning by hand or in the dishwasher


The following must be cleaned **by hand only**:

- Stainless steel central spout cover
- Cup sensor
- Brew unit
- Bean container lid
- Stainless steel milk flask
- Lower panel

Some components of the coffee machine are dishwasher safe. However, cleaning these in the dishwasher frequently can cause them to become discoloured due to regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged.

The following components are **dishwasher safe**:

- Drip tray and lid
- Drip tray cover
- Waste container
- Water container
- Central spout (without stainless steel cover)

 Danger of burning and scalding on hot components or by hot liquids. Always allow the coffee machine to cool down before cleaning it. Caution: Water in the drip tray can be very hot

Do not use a steam cleaner to clean this machine. Steam could reach the electrical components and cause a short circuit.

It is important to clean the machine regularly as the used coffee grounds will soon go mouldy. Sour milk deposits can block the milk pipework.



All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage. Contact with unsuitable cleaning agents can discolour the surfaces. Wipe up any spillages or splashes of descaling agent immediately.

**To avoid damaging the surfaces of your coffee machine, do not use:**

- cleaning agents containing soda, ammonia, acids or chlorides,
- solvent-based cleaning agents,
- cleaning agents containing descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- oven cleaner,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal tools.



## Cleaning and care

### Drip tray and waste container

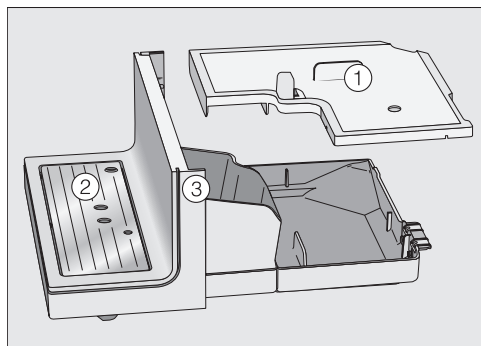
Danger of burning.

If the pipework has just been rinsed, wait a while before removing the drip tray as the water used for rinsing will run out of the coffee spouts.

Clean the drip tray and waste container **every day** to avoid unpleasant smells and mildew.

The waste container is located in the drip tray. Water from rinsing also collects in the waste container.

A prompt will appear in the display when the drip tray and/or the waste container is full and needs to be emptied. Empty the drip tray **and** the waste container.



- Pull the drip tray carefully out of the machine. Take the lid off ①.
- Empty the drip tray **and** the waste container.
- Remove the drip tray cover ② and the lower panel ③.

Clean the lower panel by hand only using hot water and a little washing-up liquid.  
All other parts are dishwasher safe.

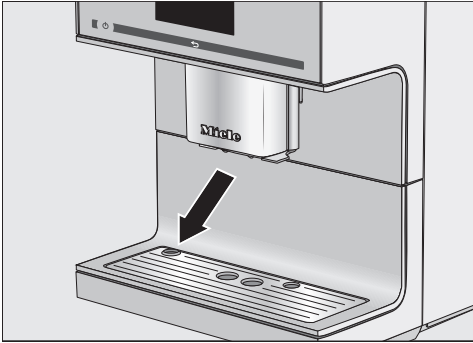
- Clean all parts thoroughly.
- Clean the inside of the machine underneath the drip tray.
- Reassemble all parts and place the drip tray back in the coffee machine.

Make sure the drip tray has been pushed right into the machine as far as it will go.



## Drip tray cover

- Remove the drip tray cover.
- The drip tray cover can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid.
- Dry the drip tray thoroughly.



- Refit the drip tray cover making sure that it is correctly fitted (see illustration).

## Water container

Change the water every day to prevent a build-up of bacteria.

Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise the water container will not sit correctly.

- Remove the water container.
- The water container can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid. After cleaning, dry the water container.
- Carefully clean and dry the surface the water container sits on, taking special care to clean the recesses properly.
- Replace the water container.



## Cleaning and care

### Central spout with integrated cappuccinatore

With the exception of the stainless steel cover, all parts of the central spout should be cleaned in the dishwasher at least **once a week**. This will remove coffee and milk deposits effectively.

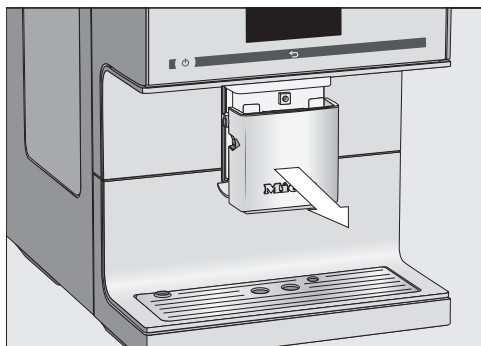
Clean the stainless steel spout cover **by hand only** using hot water and a little washing-up liquid.

Start in the *Drinks* menu.

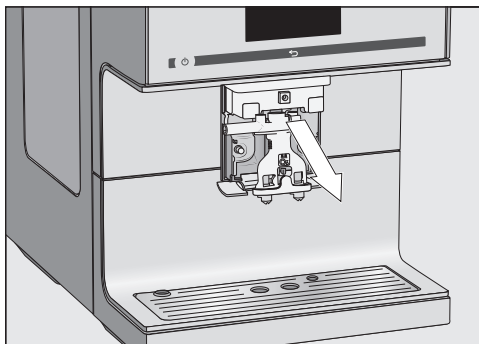
If the central spout is in the uppermost position it cannot be dismantled. The central spout must be moved into the maintenance position to do this.

■ Touch ↶ for 3 seconds.

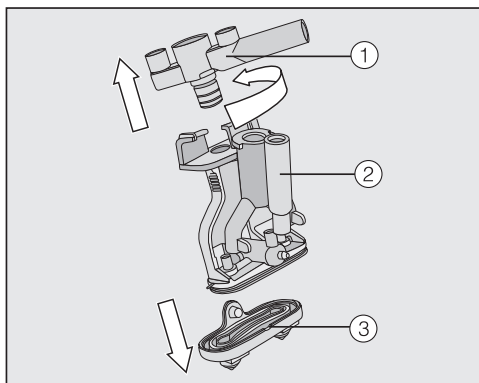
The central spout will move into the maintenance position.



■ Pull the stainless steel cover forwards and off.



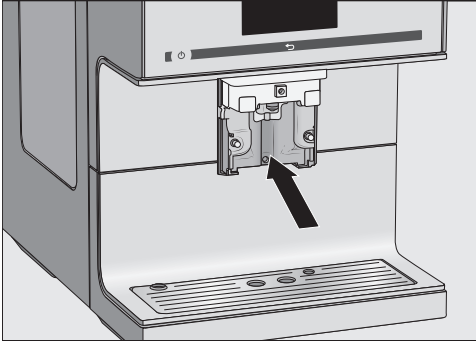
■ Pull the dispensing unit off towards you.



■ Twist upper section ① with the holder for the milk pipework and pull it off. Then pull the Y-shaped piece ② off. Release the spout nozzles ③.



- Clean all parts thoroughly.



- Clean the surfaces of the central spout with a damp cloth.

If necessary clean the milk pipework under running water with the brush supplied:

- Insert the brush in the tube and move it back and forth as far as it will go until all milk residue has been removed.

Replace the components of the central spout:

- Reassemble the dispensing unit. Push the spout nozzles ③ firmly back onto the dispensing unit.

Make sure that all parts are tightly connected to one another.

- Push the dispensing unit back into the central spout and replace the stainless steel cover.
- Touch OK.

**Tip:** If the coffee machine is switched off, the central spout components can be removed and cleaned at any time.

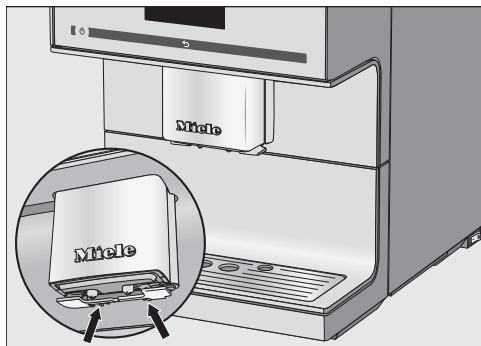


## Cleaning and care

### Cup sensor

The cup sensor is located underneath the central spout.

Clean the cup sensor daily by hand with warm water and a little washing-up liquid.



- Push the two locking catches together (see arrows).

The cup sensor will be released.

- Clean the cup sensor.

To replace it:

- Push the cup sensor from underneath into the holder on the central spout.

### Stainless steel milk flask

The milk flask should be taken apart and cleaned every day.

- Clean all parts **by hand only** using hot water and a little washing-up liquid. Use the cleaning brush supplied to remove milk residues from the milk pipework if necessary.
- Rinse all parts carefully under running water.

Residual washing-up liquid can affect the taste of milk from the machine and the quality of the milk froth.

- Dry all parts thoroughly.
- Reassemble the milk flask.



## Milk pipework

All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning. A dirty machine can be harmful to health.

The milk pipework must be cleaned at least once a week. A message in the display will prompt you when this needs to be done.

- Confirm the message with **OK**.

When you confirm the message **Clean the milk pipework** with **OK**, the internal counter for the cleaning interval will be reset. You will **not** be reminded again.

There are two options:

- You can remove and dismantle the central spout with its integrated cappuccinatore and either wash it in the dishwasher or by hand with hot water and a little washing-up liquid (see "Central spout with integrated cappuccinatore").
- Or you can clean the milk pipework using the **Clean the milk pipework** maintenance programme together with cleaning agent for milk pipework (see "Maintenance programme - Cleaning the milk pipework").

## Coffee bean container

Danger of injury from the grinder.  
Disconnect the coffee machine from the power supply before cleaning.

Coffee beans contain oils which can deposit on the walls of the bean container and hinder the flow of the beans. Therefore, clean the bean container regularly with a soft cloth.

**Tip:** Use a vacuum cleaner to remove any coffee residues from the bean container.

- Take the lid off the coffee bean container.
- Remove any coffee beans.
- Clean the bean container with a dry, soft cloth.

The bean container can now be refilled.

- Replace the lid.

**Tip:** If required you can clean the lid of the bean container **by hand** with warm water and a little washing-up liquid. Dry the lid thoroughly before replacing it on the bean container.

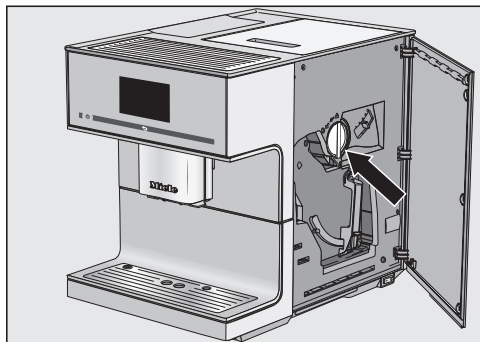


# Cleaning and care

## Ground coffee drawer

Clean the ground coffee drawer and chute for ground coffee regularly, e.g. when you degrease the brew unit.

- Open the machine.



- Turn the handle (see arrow) to the left to remove the ground coffee drawer.
- The ground coffee drawer can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid. After cleaning, dry the ground coffee drawer.
- Remove any ground coffee residues from the ground coffee chute with a soft, dry cloth.
- Replace the ground coffee chute. Turn the handle to the right to close the ground coffee chute.
- Close the machine.

## Remove the brew unit and wash by hand



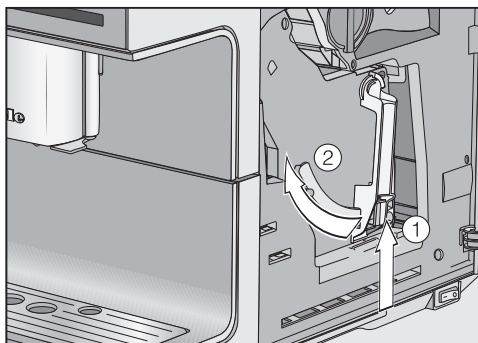
Danger of injury.

Disconnect the coffee machine from the power supply before cleaning.

Clean the brew unit **by hand only** using hot water. **Do not use washing-up liquid or any other cleaning agent.** The moving parts of the brew unit are lubricated. Washing-up liquid or cleaning agent will damage the brew unit.

Clean the brew unit once a week.

- Open the machine.



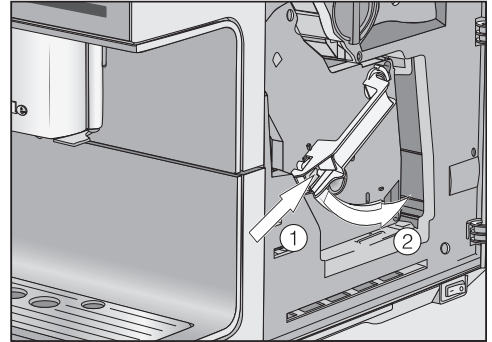
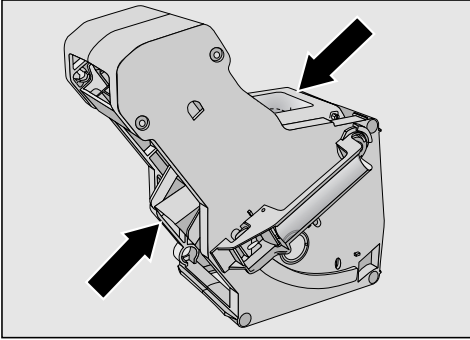
- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle clockwise ②.
- Carefully pull the brew unit out of the coffee machine.

If you cannot remove the brew unit or can only do so with difficulty, the brew unit is not in the correct position (See "Problem solving guide").

When you have removed the brew unit, do **not** change the position of the handle on the brew unit.

- Clean the brew unit **by hand under hot running water** without using washing-up liquid or any other cleaning agent.





- Wipe any remaining coffee off the two filters (see arrows). One filter is located in the funnel and the other to the left of the funnel.
- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is prepared.
- Carefully clean the inside of the coffee machine.

Make sure you regularly remove any damp ground coffee residues to prevent the build-up of mould.

**Tip:** Use your vacuum cleaner to remove dry ground coffee residues.

To replace the brew unit, repeat the previous steps in the reverse order:

- Push the brew unit back into the coffee machine, making sure it goes in straight.

- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle anti-clockwise ②.
- Close the machine.



# Cleaning and care

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## Casing

If soiling is not removed promptly, it could cause the surface of the machine to alter or discolour. Remove any soiling immediately. Make sure that water cannot get behind the display.

The surfaces are susceptible to scratching. Contact with unsuitable cleaning agents can alter or discolour the surfaces.

Ensure that any splashes of descaling solution are wiped up immediately.

- Switch the coffee machine off.
- Clean the front of the machine with a solution of warm water and a little washing-up liquid applied with a soft sponge. Then dry all parts with a soft cloth.

**Tip:** You can also clean the appliance front with the Original Miele all purpose microfibre cloth.

## Maintenance programmes

The coffee machine has the following maintenance programmes:

- Rinse the machine
- Rinse the milk pipework
- Clean the milk pipework
- Degrease the brew unit
- Descale the machine

Carry out the relevant maintenance programme when the prompt to do so appears in the display. Please see the following pages for more information.

### Open the "Maintenance" menu

Start in the *Drinks* menu.

- Touch ↩.
- Select *Maintenance*.

You can now select a maintenance programme.




### Rinsing the machine

After a coffee has been dispensed, the machine is rinsed before it switches off. This removes any residual coffee.

You can also rinse the milk pipework manually.

Start in the Drinks menu.

- Touch .
- Select Maintenance and then Rinse the machine.

You may also be prompted to insert the end of the milk tube into the drip tray.


### Rinsing the milk pipework

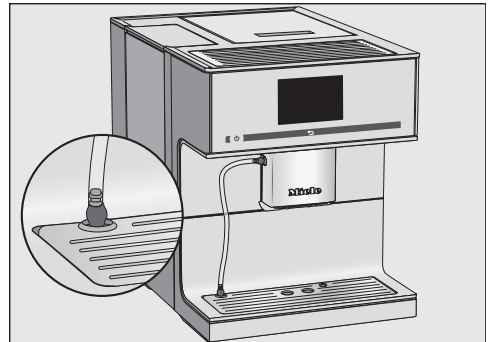
Milk residue can clog up the milk pipework. If you have made a drink with milk, the coffee machine will rinse the milk pipework automatically after a few minutes.

You can also rinse the milk pipework manually.

Start in the Drinks menu.

**Tip:** Place a suitable container underneath the central spout.

- Touch .
- Select Maintenance and then Rinse the milk pipework.



- Place the end of the milk tube into the aperture in the drip tray cover.
- Confirm with OK.

The milk pipework will now be rinsed.



# Cleaning and care

## Cleaning the milk pipework

We recommend using Miele milk pipework cleaning agent for cleaning the milk pipework. This has been specially developed for use with Miele coffee machines and prevents subsequent damage.

The milk pipework cleaning agent is available to order from Miele or via the internet at [www.miele-shop.com](http://www.miele-shop.com).

The Clean the milk pipework maintenance programme lasts for approx. 10 minutes.

Start in the Drinks menu.

- Touch .

The cleaning process cannot be cancelled once it has started. The process has to be completed through to the end.

- Select Maintenance and then Clean the milk pipework.

The process will start.

- Follow the instructions in the display.

Insert milk pipe in cleaning agent will appear in the display.

## Preparing the cleaning solution:

- Dissolve the powder in a container with 200 ml of lukewarm water. Stir the solution with a spoon until it has fully dissolved.

## Carrying out the cleaning process:



- Place the container next to the machine and hang the end of the milk tube in the solution. Make sure it is placed sufficiently far into the cleaning solution.
- Touch OK.
- Follow the further instructions given in the display.

The cleaning process is finished when rinsing has finished.



## Degreasing the brew unit

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. It must be degreased regularly in order to ensure aromatic coffee and trouble-free operation of the coffee machine.

We recommend using Miele cleaning tablets to clean the brew unit. These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

Miele cleaning tablets can be ordered from Miele or [www.miele-shop.com](http://www.miele-shop.com).

The maintenance programme for degreasing the brew unit lasts for approx. 12 minutes.

After 200 portions have been dispensed, Degrease the brew unit will appear in the display.

- Touch OK.

This message will not go out until the brew unit has been degreased.

## Carrying out the degreasing the brew unit process

Start in the Drinks menu.

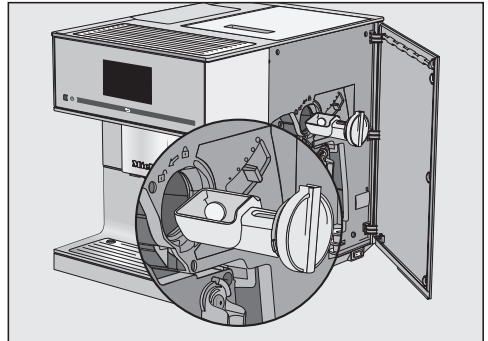
- Touch ↩.

The cleaning process cannot be cancelled once it has started. The process has to be carried through to the end.

- Select Maintenance and then Degrease the brew unit.
- Follow the instructions in the display.

**When** Place a cleaning tablet in the ground coffee drawer and then close it. appears in the display:

- Open the machine.
- Turn the handle to the left to remove the ground coffee drawer.
- Clean the ground coffee drawer if necessary.



- Place the cleaning tablet in the integrated coffee scoop and push the ground coffee drawer into the ground coffee chute. Turn the handle to the right to close the ground coffee chute.
- Close the machine.
- Follow the further instructions given in the display.

The brew unit has now been cleaned.



# Descaling the machine

**Warning.** When descaling the machine, cover delicate surfaces and natural flooring to prevent damage from splashes of descaling solution.

Ensure that any splashes of descaling solution are wiped up immediately.

Limescale builds up in the coffee machine through use. How often the machine needs to be descaled will depend on the water hardness level in your area. It should be descaled regularly to ensure that it functions correctly.

The machine will guide you through the descaling process. Various messages will appear in the display, e.g. you will be prompted to empty the drip tray or fill the water container.

Descaling **must be carried out**. The process takes approx. 12 minutes.

The coffee machine prompts you when it needs to be descaled. Number of drinks until the machine must be descaled: 50 appears in the display. Each time a drink is made, the coffee machine displays the number of portions remaining until descaling must be carried out.

■ Confirm the message with OK.

When the number of remaining portions reaches 0, the coffee machine will lock out.

Then **Descal the machine** will appear in the display.

You can switch off the coffee machine if you do not want to descale it at this time. However, you will be not be able to make any more drinks until descaling has been carried out.

## Descaling after prompt appears in the display


**Descal the machine** appears in the display.

The descaling process cannot be cancelled once it has started. The process has to be completed through to the end.

■ Touch OK.

The process will start.

■ Follow the instructions in the display.

**When** Fill the water container to the  symbol with descaling agent and lukewarm water and place it in the machine. **appears** in the display, proceed as follows.



# Descaling the machine

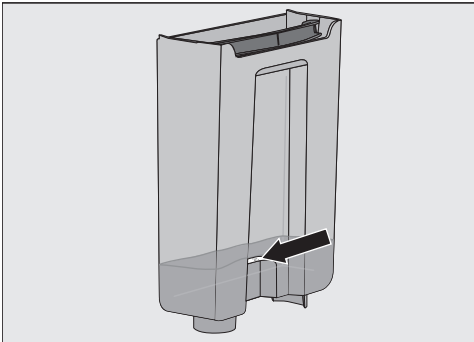
## Make up the descaling solution


We recommend using Miele descaling tablets for optimum results. These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could damage the coffee machine. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Miele descaling tablets are available to order from Miele or via the internet at [www.miele-shop.com](http://www.miele-shop.com).

You will need **one** descaling tablet to descale the machine.





- Fill the water container to the  symbol with lukewarm water.
- Place **one** descaling tablet in the water.

Follow the instructions for the mixing ratio carefully. It is important that you do not fill the water container with too much or too little water. Otherwise the descaling process will be cancelled prematurely.

## Carrying out descaling

- Replace the water container.
- Follow the further instructions given in the display.

**When** Rinse the water container and fill it to the  symbol with fresh tap water **appears** in the display:

- Carefully rinse the water container with clean water. Ensure that **no** descaling solution residue remains in the water container. Fill the water container to the  symbol with fresh, clean tap water.

The descaling process is finished at the end of the rinsing cycle and drinks can be made again.

To protect the machine and surrounding surfaces from damage, make sure you wipe up any spillages or splashes of descaling agent immediately.



# Descaling the machine

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## Descaling when not prompted by a message

Start in the Drinks menu.

- Touch ↩.

The descaling process cannot be cancelled once it has started. The process has to be completed through to the end.

- Select Maintenance and then Descale the machine.

The descaling process will now start.



Most problems that occur during daily use can be easily corrected. With the help of the following guide, you will be able to find the causes of problems and rectify them.



**Warning.** Do not open the casing of the machine.

Repairs and other work by unqualified persons can cause considerable danger to users.

Repairs should only be carried out by a Miele authorised technician.

If you cannot resolve the problem following these instructions please contact Miele (see back cover for contact details).

## Messages in the display

Fault messages must be confirmed with "OK", otherwise the message can reappear in the display even though the problem has been remedied.

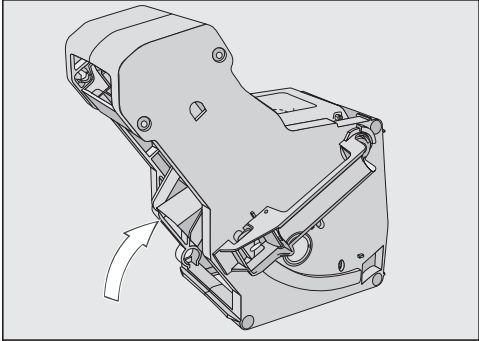
Follow the instructions which appear in the display to remedy the problem.

If after this, the fault message appears in the display again, contact Miele.

Message	Cause and remedy
<b>F1, F2, F80, F82</b>	There is an internal fault. ■ Switch the coffee machine off with the On/Off sensor ①. Wait for approx. 1 hour before switching it back on again.
<b>F41, F42, F74, F77, F225, F226, F235, F236</b>	There is an internal fault. ■ Switch the machine off with the On/Off sensor ①. Wait for approx. 2 minutes before switching it back on again.



## Problem solving guide

Message	Cause and remedy
<b>F73 or</b> Check the brew unit	<p>The brew unit cannot be positioned correctly.</p> <ul style="list-style-type: none"><li>■ Switch the coffee machine off with the On/Off sensor ①.</li><li>■ Remove and clean the brew unit (see "Cleaning and care – Brew unit").</li></ul>  <ul style="list-style-type: none"><li>■ Push the coffee ejector of the brew unit into the correct position (see diagram).</li><li>■ Do not insert the brew unit. Close the machine and switch the machine on with the On/Off ① sensor.</li></ul> <p>This will initialise the brew unit motor and put it back into the start position.</p> <ul style="list-style-type: none"><li>■ When Insert the brew unit appears in the display, open the machine and put the brew unit back in the machine. Then close the door.</li></ul>
<b>F233</b>	<p>The cup sensor is not inserted or is incorrectly inserted.</p> <ul style="list-style-type: none"><li>■ Confirm the message with OK.</li><li>■ Switch the coffee machine off with the On/Off sensor ①.</li><li>■ Insert the cup sensor.</li><li>■ Switch the machine off with the On/Off sensor ①.</li></ul>



Message	Cause and remedy
Too much ground coffee	<p>There is too much ready ground coffee in the ground coffee chute.</p> <p>If <b>more than two level scoops</b> of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste container and the fault message will appear in the display.</p> <ul style="list-style-type: none"><li>■ Switch the coffee machine off with the On/Off sensor ①.</li><li>■ Remove and clean the brew unit (see "Cleaning and care – Brew unit").</li><li>■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner.</li><li>■ Use the integrated scoop to dispense the ground coffee.</li></ul>




# Problem solving guide

## Unusual performance of the coffee machine

Problem	Cause and remedy
<b>The lighting remains off after the coffee machine has been switched on.</b>	The lighting has been switched off. ■ Switch the lighting on (see "Settings - Lighting").
	The lighting is faulty. ■ Contact Miele.
<b>The display remains dark after the coffee machine has been switched on using the On/Off sensor ①.</b>	The On/Off sensor ① was not touched for long enough. ■ Touch the depression in the middle of the On/Off sensor ① for at least 3 seconds.
	The master switch is pointing to "0". ■ Set the master switch to the "I" position.
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket correctly and switch on.
	The mains fuse has tripped due to a problem with the coffee machine, the electricity supply or another appliance. ■ Switch the coffee machine off at the wall socket and unplug it. ■ Contact a qualified electrician or Miele.
<b>The coffee machine switches off suddenly.</b>	The switch-off time programmed using the timer has been reached. ■ If required, you can select a new switch-off time (see "Settings - Timer").
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket correctly and switch on.
<b>The coffee machine is switched on. The lighting switches off suddenly.</b>	The machine will switch itself off automatically after approximately seven minutes if it is not being used.
<b>The sensors do not react to touch. The coffee machine cannot be operated.</b>	There is an internal fault. ■ Set the master switch to the "0" position. ■ Disconnect the machine from the power supply by removing the plug from the socket.




## Problem solving guide

Problem	Cause and remedy
<b>The coffee machine does not switch itself on, although the Switch on at setting has been activated for the timer.</b>	The system lock has been activated. ■ You need to deactivate the system lock (see "Settings - System lock").
	A day of the week has not been selected. ■ Check the timer settings and change these if necessary (see "Settings - Timer").
	The coffee machine was not used after being switched on automatically three times in succession (holiday mode). ■ Switch the machine on and dispense a drink.
<b>Fill and refill the water container appears in the display even though the water container is full and is in the machine.</b>	The water container is not in the correct position. ■ Remove the water container and replace it. ■ Clean the surface underneath the water container if necessary.
	The water container was not correctly filled and replaced for descaling. ■ Fill the water container to the descaling symbol  and restart the descaling process.
<b>Fill and refill the water container appears after switching on even though the container is filled and fitted in the machine. The machine does not rinse.</b>	The coffee machine needs descaling. ■ Switch the machine off with the On/Off sensor ①. Wait approx. 1 hour. ■ Then switch the machine on again. As soon as Heating-up phase appears in the display, touch Mainten. and then select Descale the machine. ■ Descale the coffee machine.
<b>Insert the drip tray and the waste container appears in the display, even though both have been inserted.</b>  <b>Although the drip tray has been emptied,</b> Empty the drip tray and the waste container <b>appears in the display.</b>	The drip tray is not in the correct position and is therefore not detected. ■ Empty the drip tray and the waste container if necessary. ■ Reassemble all parts and push the drip tray back in the coffee machine until it clicks.



## Problem solving guide

Problem	Cause and remedy
<b>The waste container is full, although the drip tray and waste container have been emptied following each reminder.</b>	<p>This is not a fault.</p> <p>The drip tray has probably been removed without the waste container being emptied.</p> <p>Removing the drip tray resets the internal counter for emptying the waste container.</p> <ul style="list-style-type: none"> <li>■ Always empty the waste container if you remove the drip tray.</li> </ul>
<b>The central spout moves up a little and then stops.</b>	<p>The stainless steel cover of the central spout was not fitted properly, e.g. is tilting forwards slightly.</p> <ul style="list-style-type: none"> <li>■ Refit the cover, making sure it is seated correctly.</li> </ul>
<b>Coffee is not flowing out of the central spout, or is only being dispensed via one spout.</b>	<p>The central spout has a blockage.</p> <ul style="list-style-type: none"> <li>■ Clean the coffee pipework (see "Cleaning and care - Rinsing the machine").</li> </ul> <p>If there is still no coffee coming out, or coffee is only coming out of one side</p> <ul style="list-style-type: none"> <li>■ Dismantle the central spout and clean all parts carefully (see "Cleaning and care - Central spout with integrated cappuccinatore").</li> <li>■ Make sure all parts are reassembled correctly.</li> </ul>
<b>Neither milk nor milk froth comes out of the central spout.</b>	<p>The milk pipework is blocked.</p> <ul style="list-style-type: none"> <li>■ Clean the central spout, taking particular care to clean the cappuccinatore and milk pipework carefully with the cleaning brush.</li> </ul>
<b>The display lights up but the coffee machine does not heat up and no drinks are made. The coffee machine cannot be turned off with the On/Off  sensor.</b>	<p>Demo mode for demonstrating the coffee machine in the showroom has been activated.</p> <ul style="list-style-type: none"> <li>■ Deactivate demo mode (see "Settings – Demo mode")</li> </ul>



## Unsatisfactory results

Problem	Cause and remedy
<b>The coffee is not hot enough.</b>	<p>The cup has not been pre-heated.</p> <p>The smaller the cup and the thicker its sides, the more important it is to pre-heat it.</p> <ul style="list-style-type: none"> <li>■ Pre-heat the cups, e.g. using the cup heating.</li> </ul>
	<p>The brewing temperature has been set too low.</p> <ul style="list-style-type: none"> <li>■ Set a higher brewing temperature (see "Brewing temperature").</li> </ul>
	<p>The filters in the brew unit are blocked.</p> <ul style="list-style-type: none"> <li>■ Remove and clean the brew unit by hand (see "Cleaning and care – Brew unit").</li> <li>■ Degrease the brew unit (see "Cleaning and care – Brew unit").</li> </ul>
<b>The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly.</b>	<p>The coffee machine needs descaling.</p> <ul style="list-style-type: none"> <li>■ Descale the coffee machine.</li> </ul>
<b>The consistency of the milk froth is unsatisfactory.</b>	<p>The milk temperature is too high. Good milk froth can only be achieved when cold milk (below 10°C) is used.</p> <ul style="list-style-type: none"> <li>■ Check the temperature of the milk in the milk flask.</li> </ul>
	<p>The milk pipework is blocked.</p> <ul style="list-style-type: none"> <li>■ Clean the central spout with integrated cappuccinatore and the milk pipework with the cleaning brush supplied.</li> </ul>
<b>The coffee grinder makes a louder noise than usual.</b>	<p>The coffee bean container has become empty during the grinding process.</p> <ul style="list-style-type: none"> <li>■ Fill the container with fresh beans.</li> </ul>
	<p>There may be stones in amongst the coffee beans.</p> <ul style="list-style-type: none"> <li>■ Switch the coffee machine off immediately. Call Miele.</li> </ul>



## Problem solving guide

Problem	Cause and remedy
<b>The crema on the coffee or espresso is not as it should be.</b>	The grinder setting is not correct. ■ Set the grinder to a finer or coarser setting (see "Setting the coffee grinder").
	The brewing temperature is too high for this type of coffee. ■ Set a lower brewing temperature (see "Brewing temperature").
	The coffee beans are stale. ■ Add fresh coffee beans to the coffee bean container.
<b>The coffee tastes weak. The coffee grounds in the waste container are sludgy and grainy.</b>	Insufficient coffee beans are getting into the grinder and less ground coffee is being brewed. If you have used a dark roast, this type of coffee bean is often more oily. These oils can cling to the inside of the coffee bean container and hinder the flow of beans. ■ Make a coffee and observe whether the coffee beans drop into the coffee bean container. ■ Clean the coffee bean container more often if you are using a darker, more oily bean. Try other types of coffee bean which are less oily.



## Transporting the machine

If you are not going to use the coffee machine for an extended period of time, e.g. whilst on holiday, or if it needs to be moved, a number of procedures will need be carried out to ensure its safety.

- Empty and clean the coffee bean container
- Empty and clean the water container
- Evaporate the coffee machine
- Clean the drip tray and waste container
- Pack the machine securely

- Clean the drip tray and waste container.


The coffee machine is now ready to be packed.



### Evaporation

The coffee machine should be evaporated before it is stored for a long period of time or transported any distance - particularly at temperatures below freezing.

Evaporating the machine involves removing all traces of water from the system to prevent the risk of water and frost damage.

Start in the **Drinks** menu.

 **Caution.** Danger of burning and scalding from hot steam coming out of the hot water spout.

- Touch .
- Select **Settings**  and then **Service**.
- Select **Evaporate** and then **Yes**.
- Follow the instructions in the display.

When the display goes out, the machine has finished evaporating.

- Set the master switch to the "0" position.



# Transporting the machine

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## Packing the machine

The coffee machine should only be packed when it is clean and dry.

Residues of coffee grounds can cause scratches on surfaces. Coffee and milk residues or water can cause a build-up of bacteria.

Use the original packaging including polystyrene blocks to pack the coffee machine.

Also pack the operating instructions so that they are available when the coffee machine is next used.



### After sales service

In the event of a fault which you cannot correct yourself, or if the machine is under guarantee please contact:

- your Miele Dealer
- or
- Miele.

Contact details for Miele are given at the end of this booklet. N.B. A call-out fee will be charged for service visits where the problem could have been resolved as described in these instructions.

When contacting Miele, please quote the **model** and **serial number** of your machine.

This information is given on the data plate located behind the drip tray in the machine.

### Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for address.

In the UK, your coffee machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).



## Saving energy

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If the settings of the following functions are altered from the factory default, energy consumption will increase:

- Eco mode
- Lighting
- Time of day display
- Timer
- Cup heating

### **Pre-heating cups with hot water**

If you only want to pre-heat your cups occasionally, you can switch the cup heating surface off.

You can then use hot water to pre-heat the cups.

### **Switch the machine off with the master switch and at the wall socket.**

If the coffee machine is not going to be used for a longer period of time, e.g. whilst on holiday, set the master switch to "0" and switch it off at the wall socket.



All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK). Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Before connecting the machine make sure that the voltage and frequency quoted on the data plate are compatible with your household electrical supply. Please consult a qualified electrician if you are in any doubt.

The required connection data is quoted on the data plate. This can be seen on the left-hand side when the drip tray is pulled out.

The machine is supplied with a mains cable with moulded plug for connection to a 50 Hz 220–240 V supply.

The coffee machine must be connected to the mains supply via a fused plug and suitable switched socket.

### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

The fuse rating must be at least 10 A.

The socket should be next to the appliance and easily accessible. If the socket is not accessible an additional means of disconnection must be provided for all poles.

Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

Do not connect the machine to an **inverter** such as those used with an autonomous energy source e.g. solar power. When switched on, peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The coffee machine must not be used with so-called **energy saving devices** either. These reduce the amount of energy supplied to the machine causing it to overheat.

If the connection cable is faulty, it may only be replaced by a qualified electrician in order to avoid a hazard.



# Installation

**Danger of overheating**  
Please ensure that there is adequate ventilation around the machine.  
Do not cover the machine with tea towels or similar objects whilst it is in use.

**Danger of overheating**  
If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open.  
Do not close the furniture door while the coffee machine is in use.

Please observe the following installation instructions:

- The location of the machine must be dry and well ventilated.
- The ambient temperature of the room in which the machine is used must be between 16 °C and 38 °C.
- The machine must be set up on a level surface. The surface must be water resistant.

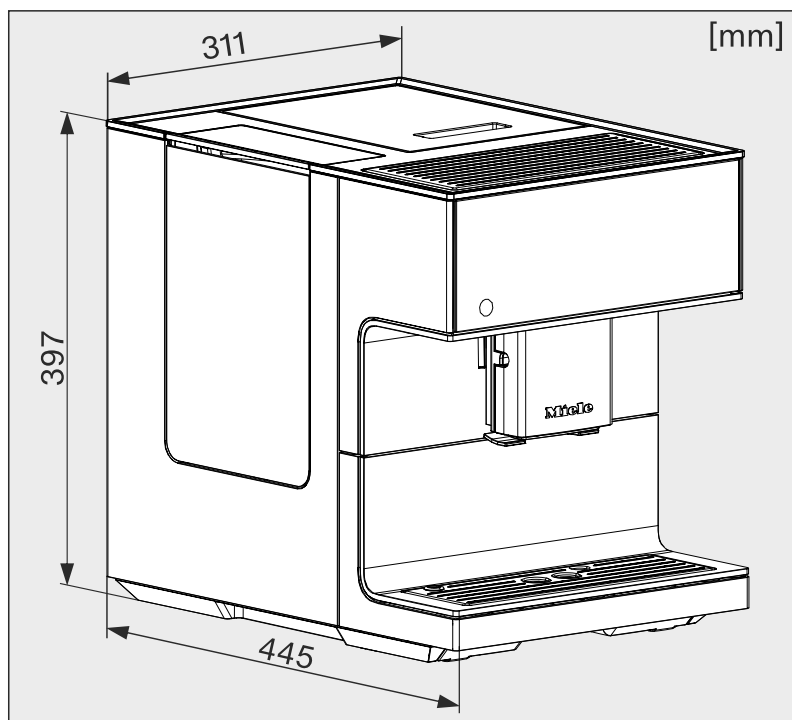
If the machine is installed in a niche, the niche must provide the following minimum dimensions:

Height	550 mm
Width	510 mm
Depth	575 mm

When setting up the machine: make sure that the front of the machine can be fully opened so that the brew unit can be removed with ease when required.

- The machine must be set up in the niche such that it sits flush with the front edge of the niche.







## Technical data

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Current draw in standby mode (default setting)	< 0.5 Watt
Pump pressure:	max. 15 bar
Through-flow heater:	1 stainless steel thermo block
Dimensions (W x H x D):	311 x 397 x 445 mm
Net weight	13 kg
Connection cable length:	120 cm
Water container capacity:	2.2 litres
Bean container capacity:	500 g
Stainless steel milk flask capacity:	0.5 litres
Waste container capacity:	max. 16 portions of coffee grounds
Central spout:	Height adjustable from 80-160 mm
Grinder:	Stainless steel mill
Grinder setting:	5 settings
Ground coffee amount:	max. 12 g

\* Items supplied, depending on model



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